

# Toscana

ITALIAN KITCHEN  
& WINE BAR

San Daniele – aged prosciutto, tomato shaved parmesan, rocket, and basil. \$30

## ANTIPASTI

Bruschetta- homemade sour dough bread, heirloom mix cherry tomatoes, red onion and fresh basil, extra virgin olive oil & balsamic glaze. \$15 **V/VG**

Olives- assorted warm olives, extra virgin olive oil & balsamic glaze & focaccia bread. \$13 **V/VG**

Arancini- Roast pumpkin with tomato relish. \$18 **VG**

Trio of Dips- Beetroot, sundried tomato and spicy capsicum with focaccia bread. \$18 **V/VG**

Focaccia- Home made with Fresh rosemary & garlic. \$13 **V/VG**

Prosciutto and Rock Melon Salad. \$18.00

Antipasto Board – with daily selection of antipasto with homemade bread. \$32

Lemon Pepper Calamari - upon mixed lettuce with garlic aioli. \$19

Poached Prawn and Avocado Salad - with citrus dressing. \$21

Italian Fries- with truffle oil and parmesan. \$13

## SALADS

Italian Garden Salad- mixed leaf, tomato, onion and cucumber and a citrus dressing. \$14 **V/VG**

Rocket, Pear, and Parmesan Salad - with balsamic glaze. \$14 **VG**

Crispy Beetroot and Walnut - mixed salad. \$14 **V/VG**

## SIDE

Mixed Roast Vegetables. \$5 **V/VG**

## PIZZA

Garlic & Herb Pizza with mozzarella. \$15 **VG**

Margherita – Tomato, Mozzarella, Basil & Extra Virgin Olive Oil. \$22 **VG**

Italian Fine Meat Lovers - Ham, Salami, pancetta pork & fennel sausage and mozzarella \$28

Gamberi- Prawns, mozzarella, garlic and chilli. \$30

Vegetarian - onion, tomato, roast peppers, spinach, and mushroom with cheese. \$26 **VG**

Pepperoni – mixture of hot and mild salamis with tomato and mozzarella. \$27

Ham & Pineapple – Double smoked ham with charred pineapple, tomato, and mozzarella. \$25

Spicy Chicken, sundried tomatoes, olives, and chilli. \$28

## PASTA

Slow Cooked Beef Ragu - with fresh pappardelle pasta and parmesan. \$28

Carbonara- spaghetti, fresh eggs, crispy pancetta & parmesan. \$28

Marinara - Linguini with prawn, calamari, mussels, bug meat and barramundi in a garlic & white wine sauce. \$40

Potato and Ricotta Gnocchi – with Bolognese traditional meat ragu and grated parmesan. \$28

Chicken, Avocado and Mushroom – with Penne in a cream sauce. \$28

Roasted Duck Ravioli – with a spinach cream sauce. \$35

Creamy Pesto Linguini – with stracciatella cheese. \$28 **VG**

Traditional Lasagne – made with beef, pork, and lamb. \$26

Mixed Seafood Risotto \$30

## FROM THE GRILL

300g Porterhouse Steak- seared broccolini, baby carrots, creamy mashed potato with a choice of peppercorn or mushroom sauce. \$45 **GF**

Chicken Breast Florentine - Chicken breast wrapped in prosciutto Chargrilled pocketed with spinach and ricotta cheese, served with broccolini, baby carrots, crushed baked potatoes & a creamy sauce. \$34 **GF**

Chargrilled Barramundi on a Roquette, fennel and orange salad. \$34

Seafood Platter- grilled barramundi, fritto misto, mussels, ½ crayfish with a garlic cream sauce and fresh tiger prawns. fries, and garden salad. \$70

Porchetta – roast seasoned rolled pork with crispy crackling upon mixed roast vegetable with apple cider and seeded mustard jus. \$35 **GF**

Lamb and Rosemary Sausages – with Rosemary jus on mashed potato. \$30 **GF**

Chicken Scallopini – pan seared chicken in a creamy mushroom sauce. \$36 **GF**

**V - vegan**

**GF – gluten free / Most pasta and Pizza's can be gluten free, please speak with wait staff.**

**Gluten free option extra \$5**

DESSERT

Tiramisu – coffee-soaked sponge fingers with egg custard. \$14

Cannoli – with lemon curd and ricotta custard. \$14

Sticky Date Pudding – with butter scotch sauce and vanilla ice cream. \$14

Affogato Ice Cream, espresso, and Frangelico. \$16

Trio of Ice Cream- check today's flavours. \$14 **GF**

Apple and Blueberry Crumble - with vanilla ice cream. \$14

KIDS – UNDER 12 YEARS OLD.

Bolognese. \$15

Fish and Chips. \$15

Margherita Pizza. \$15 **VG**

Ham Pizza. \$15

Fries. \$6

Ice Cream. \$6